

Cramini's

Fine Italian Dining



*115 Broadway
New York, NY 10003*

APPETIZERS

Crusted Shrimp and Smoke Paprika Crustini \$6

Pan seared roasted garlic and shallot crusted shrimp and smoked paprika crustini, served with a green tomato.

Stuffed Mushrooms \$4

Crimini mushrooms stuffed with a black fig ricotta and cracked peppercorns, topped with smoked mozzarella.

Stuffed Artichoke \$5

Fresh steamed artichoke stuffed with smoked salmon and garnished with a red onion relish.

Veal Dumplings \$5

Semolina and veal dumplings on a fresh bed of wilted spinach topped with a red wine, butter and shallot sauce.

Mussels Posillipo \$9

Steamed mussels sautéed in a white wine, fish stock and marinara sauce.

Onion and Pancetta skewers \$6

Thick slices of pancetta and onions arranged on wooden bamboo skewers.

SOUPS

Garlic and Tomato \$3 cup \$4.50 bowl

Roasted garlic and sun-dried tomato soup in a thin vegetable broth.

Green Gaspacho \$4 cup \$5.50 bowl

Fresh spinach and lambs quarters blanched in vegetable stock with a zesty citrus whipped ricotta.

SALADS

Insalata D'Lacca \$6.50

Roasted red, yellow and green pepper with grilled eggplant, zucchini and summer squash, all topped over mesculin greens tossed in a balsamic vinaigrette.

Caprese Salad \$5

Fresh mozzarella, tomato and basil drizzled with extra virgin olive oil and a balsamic reduction.



ENTRÉES

Papredell Baked Pasta \$12

Spicy Arabiada tomato sauce with fresh Parmesan and mozzarella cheese.

Veal Marsala \$16

Pan seared veal scallapini with sautéed crimini mushrooms, shallots and garlic in a marsala wine veal broth reduction sauce over a bed of fettuccini.

Meat Trio Lasagna \$14

Pan seared eggplant with ground pork, beef and veal topped with fresh smoked mozzarella.

Chicken Piccata \$13.50

A parsnip and saffron puree with steamed broccoli and cauliflower.

Fettuccine Alfredo \$13

Fresh homemade egg noodles served with a sauce of butter, cream and Parmigiano-Reggiano cheese.

Penne Alla Vodka \$12

A distinctive tomato sauce accented with vodka and made velvety with heavy cream.

Trenette ai Pesto \$13.50

Trenette pasta sautéed in a sauce of homemade pesto of basil, garlic, olive oil and pine nuts, topped with Parmigiano-Reggiano cheese.

Red Snapper Livornese \$15.50

Red snapper fillets sautéed in white wine, chicken broth, onions, capers, tomatoes, and olives, then baked until golden brown.

Capellini Alla Carbonara \$14

Capellini sautéed in a creamy sauce of shallots, bacon, prosciutto, white wine, chicken stock, and egg yolks. Topped with Parmigiano-Reggiano cheese.

Sirloin Steak Pizzaiola with Peppers and Mushrooms \$16

Certified Black Angus pan seared and served in a marinara sauce with red peppers and mushrooms.



DESSERTS

Apple Walnut Bread \$6

Served warm with a creamy vanilla bean ice cream.

Cinnamon Rhubarb Tart \$6.50

Served warm with a creamy white pepper ice cream.

Chocolate Mousse Terrine \$7

Crusted with shaved white chocolate and macadamion nuts smothered with a cream de menthe and raspberry sauce.

Melon Sherbet \$6.50

A mix of juicy honeydew, cantaloupe and watermelon with a red pistachio nut brittle garnished with a sprig of mint.

Tiramisu \$8

Ladyfingers soaked in espresso and layered with a chiffon mixture of mascarpone and whipped cream.

Canoli \$7

Italian fried pastries filled with custard cream and sprinkled with icing sugar.

BEVERAGES

SOFT DRINKS \$3

Mountain Dew	Sprite
Coke	Pepsi
Root beer	Orange

COLD & HOT

Iced tea	\$3.00
Hot tea	\$2.50
Cappuccino	\$3.00
Latte	\$3.50
Espresso	\$3.00
Flat White	\$3.00
Long Black	\$3.00
Vienna Café	\$3.50
Amaretto Coffee non-alcoholic	\$5
Moccaccino	\$5.00
Italian Hot Chocolate	\$5.00
Macchiato	\$3.00

BEER

Drafts \$4	Bottles \$6
Guinness	Heineken
Honey Brown	Corona
Killians	Budweiser
Yuengling	Coors

* Light varieties also available

WINE LIST

White Wines

Chardonnay

Stags Leap Chardonnay; California, Napa Valley (1997)

Glass-\$8.25

Bottle-\$36.00

Robert Mondavi Napa Chardonnay; California, Napa Valley

Bottle-\$32.00

Chateau Ste. Michelle Chardonnay; California, Columbia Valley (1996)

Glass-\$5.75

Bottle-\$25.00

Contadi Castaldi Blanco; Italy, Trentino-Alto Adige (1996)

Glass-\$4.75

Bottle-\$20.00

Taft Street Chardonnay; California, Sonoma County (1997)

Glass-\$4.00

Bottle-\$18.00

Sauvignon Blanc

*Tenute Ornellaia Poggio Alle Gazze Sauvignon Blanc; Italy, Tuscany
(1997)*

Bottle-\$32.00

Cosentino "The Novelist" White Meritage; California, Napa Valley (1997)

Glass-\$5.25

Bottle-\$23.00

Ferrari-Carano Fume Blanc; California, Sonoma County (1997)

Glass-\$6.00

Bottle-\$25.00

Pinot Grigio

Santa Margherita Pinot Grigio; Italy, Trentino-Alto Adige (1997)

Glass-\$7.50

Bottle-\$35.00

Livio Felluga Pinot Grigio; Italy, Friuli-Venezia Giulia (1996)

Glass-\$6.25

Bottle-\$28.00

Cantina Teriano "Klaus" Estate Bottled Pinot Grigio; Italy, Trentino-Alto Adige (1996)

Bottle-\$25.75

Cantina Terlano Pinot Grigio; Italy, Trentino-Alto Adige (1997)

Glass-\$4.75

Bottle-\$20.00

Red Wines

Merlot

Chateau Ste. Michelle Indian Wells Merlot; California, Columbia Valley (1996)

Bottle-\$48.00

Markham Merlot; California, Napa Valley (1996)

Bottle-\$36.00

Gundlach Bundschu Merlot; California, Sonoma Valley (1996)

Glass-\$7.50

Bottle-\$33.00

Charles Krug Merlot; California, Napa Valley (1996)

Glass-\$6.00

Bottle-\$28.00

Glass Mountain Merlot; California, Napa Valley (1996)

Glass-\$5.25

Bottle-\$21.00

Cielo Merlot, Italy, Veneto (1997)

Glass-\$4.25

Bottle-\$16.00

Barbera

Icardi Barbera D'Alba' Sori Di Mu'; Italy, Piedmont (1995)

Glass-\$8.50

Bottle-\$33.00

Pio Cesare Barbera d'Alba; Italy, Piedmont (1996)

Bottle-\$35.00

Coppo Barbera D'Asti "Camp du Rouss"; Italy, Piedmont (1995)

Bottle-\$33.00

Michele Chiarlo Barbera D'Asti Italy, Piedmont (1997)

Glass-\$5.00

Bottle-\$21.00

Chianti/Sangiovese

Monsanto "Il Poggio" Chianti Classico; Italy, Tuscany (1972)

Bottle-\$145.00

Ruffino Ducale Chiant Classico Riserva; Italy, Tuscany (1995)

Bottle-\$40.00

Fontodi Chanti Classico Riserva; Italy, Tuscany (1994)

Glass-\$8.50

Bottle-\$38.00

Monsanto Chianti Classico Riserva; Italy, Tuscany (1995)

Bottle-\$33.00

Ricasoli "Formulae" Sangiovese; Italy, Tuscany (1995)

Glass-\$6.25

Bottle-\$28.00

Nozzole Chianti Classico Riserva; Italy, Tuscany (1994)

Bottle-\$26.00

Banfi Chianti Classico Riserva, Italy, Tuscany (1995)
Glass-\$5.50
Bottle-\$23.00

Cabernet Sauvignon

Opus One, California, Napa Valley (1995)
Bottle-\$65.00

Merryvale "Profile", California, Napa Valley (1995)
Glass-\$8.50
Bottle-\$38.00

Cosentino Cabernet, California, Napa Valley (1996)
Glass-\$6.75
Bottle-\$30.00

Yarra Ridge Cabernet Sauvignon, Australia, Yarra Valley (1996)
Glass-\$5.25
Bottle-\$20.00

Robert Mondavi Woodbridge Cabernet Sauvignon
Glass-\$4.00
Bottle-\$16.00

Pinot Noir

Quall Creek Pinot Noir, California, Napa Valley (1996)
Glass-\$4.75
Bottle-\$18.00

Rodney Strong Pinot Noir, Russian River, California (1996)
Bottle-\$26.00

Red Zinfandel

Cosentino "Cigar Zin" Zinfandel, California, Napa Valley (97)
Glass-\$6.25
Bottle-\$27.00

Borgio A] Castello "Mother Zin", Italy, Apulia (1996)
Glass-\$5.00
Bottle-\$22.00

Black-headed Grosbeak, Santa Fe, New Mexico (1970)

Aug 17-18

Catbird Song

Spotted Catbird, Santa Fe, New Mexico (1970)

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Red Wing

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